

E A T A L Y

# LA PIAZZA

## ANTIPASTI

### SALSE PER IL PANE *bread dips*

- PESTO Pesto sauce · 25  
 NDUJA Spicy salami paste · 30  
 BURRO AL TARTUFO Truffle butter · 40  
TRY IT ALL · 85

### BOCCONI *bites*

- TARALLI · 40 OLIVE Green olives · 45  
 GRISSINI E PROSCIUTTO · 50  
 Breadsticks with Parma ham DOP 20 months aged  
 PARMIGIANO E BALSAMICO · 55  
 Parmigiano Reggiano with balsamic glaze  
TRY IT ALL · 135

#### LA PATATA CROCCANTE · 70

Italian organic potatoes, first steamed with their skin, then fried at the moment. Served with our Salsa Mediterranea

#### ARANCINI AL RAGÙ · 95

Deep fried rice croquettes with bolognese

#### CROCCHETTE DI PATATE · 95

Deep fried potato croquettes with ham and cheese

#### ARANCINO TARTUFO · 160

Deep fried risotto croquettes with cheese and truffle

#### CAPONATA SICILIANA CON RICOTTA SALATA · 150

Sweet and sour mixed vegetables with pine nuts and raisins, served with pane carasau (typical sardinian crunchy bread) and salted ricotta

#### CARPACCIO DI BRESAOLA · 195

Bresaola carpaccio, served with Grana Padano and arugula

#### VITELLO TONNATO · 195

Traditional Piedmontese slow cooked veal with creamy mayonnaise based sauce, flavoured with capers and tuna

#### TAGLIERE DI SALUMI E FORMAGGI · 285

Selection of mixed cheeses and charcuterie from our counter

#### BRUSCHETTA POMODORO E STRACCIATELLA · 140

Toasted homemade bread with tomatoes and stracciatella

#### BRUSCHETTA ZUCCA E RICOTTA · 140

Toasted homemade bread with pumpkin cream and ricotta

#### BRUSCHETTA MELANZANE E PANCETTA · 140

Toasted homemade bread with marinated aubergines and pancetta

#### TRY ALL THREE BRUSCHETTA · 195

Add truffle · 95

## CHRISTMAS SPECIAL

#### Antipasto: FLAN DI ZUCCA

Pumpkin flan with gorgonzola fondue and walnut crumble

#### Pasta: RAVIOLI TOMA E TARTUFO

Toma cheese and truffle filled fresh raviolo with butter and herbs

#### Secondo: ARROSTO

Roasted pork collar with artichokes and gravy

#### Dolce: PANETTONE

Artisanal panettone with mascarpone cream

Antipasto, Pasta and Dolce · 350

Antipasto, Pasta, Secondo and Dolce · 455

## PIZZA

Awarded best pizza 2022 by **GAMBERO ROSSO** 

### traditional pizza

#### MARINARA · 140

Datterino tomato sauce, garlic, extra virgin olive oil, basil and oregano

#### MARGHERITA · 160

Plum tomato sauce, mozzarella, extra virgin olive oil and basil

#### MARGHERITA BUFALINA · 180

Plum tomato sauce, buffalo mozzarella, extra virgin olive oil and basil

#### MARGHERITA AFFUMICATA · 185

Datterino tomato sauce, mozzarella, smoked scamorza cheese and black pepper

#### DIAVOLA · 195

Plum tomato sauce, mozzarella, spicy spianata salami and basil

#### CAPRICCIOSA · 210

Plum tomato sauce, mozzarella, ham, champignon, olives and artichokes

#### PARMA · 220

Plum tomato sauce, mozzarella and Parma Ham 20 months aged

### calzoni *our filled pizza*

#### CALZONE · 195

Filled with mozzarella and ham. Served with plum tomato sauce and grated Grana Padano on top

#### TRONCHETTO CRUDO E RUCOLA · 215

Filled with mozzarella and smoked scamorza cheese. Served with Parma Ham 20 months aged, arugula, fresh cherry tomatoes and Grana Padano on top

#### QUATTRO FORMAGGI · 195

White pizza with mozzarella, gorgonzola, provola cheese and Parmigiano Reggiano

#### NERANO · 195

White pizza with zucchini cream, fried zucchini, stracciatella, provola cheese and basil

#### VEGETARIANA · 195

White pizza with mozzarella, mixed fried vegetables and basil.

#### GORGONZOLA E CRUDO · 220

White pizza with mozzarella, gorgonzola, Parma Ham 20 months aged and walnuts

#### SALSICCIA E FRIARELLI · 205

White pizza with mozzarella, smoked scamorza cheese, sausage and friarelli (typical neapolitan wild broccoli rabe)

#### EXTRA PIZZA TOPPING

Champignon, olives, arugula · 35  
 Ham, buffalo mozzarella · 40  
 Truffle · 95

### special pizza

#### ZUCCA E PANCETTA · 215

White pizza with taleggio, pumpkin cream, stracciatella and pancetta

#### FUNGHI E TARTUFO · 260

White pizza with mozzarella, potatoes, champignon and fresh truffle

## PASTA

Try our large portion, as you would cook it at home in Italy!

### pasta from Gragnano

Our iconic pasta dish, inspired by tradition

#### SPAGHETTO EATALY · 160 / 185

Spaghetto di Gragnano, datterino tomato sauce, extra virgin olive oil and basil

#### SPAGHETTO EATALY BUFALA 180 / 220

Spaghetto di Gragnano, datterino tomato sauce, buffalo mozzarella, extra virgin olive oil and basil

#### RIGATONE AMATRICIANA · 195 / 240

Rigatoni di Gragnano with tomato sauce, pork guanciale and Pecorino Romano

#### RIGATONI CARBONARA · 210 / 250

Rigatoni di Gragnano, pork guanciale, Pecorino Romano sauce, eggs and black pepper  
 \*Add truffle · 95

#### MEZZI PACCHERI DI MARE · 260 / 300

Mezzi Paccheri di Gragnano with octopus, shrimps, calamari, tomato sauce and parsley

### fresh pasta

Housemade pasta, daily fresh

#### PENNE VECCHIA TAORMINA · 190 / 225

Fresh Penne with fried zucchini and aubergines, tomato sauce and grated salted ricotta

#### TONNARELLO CACIO E PEPE · 225 / 255

Fresh long pasta with creamy pepper and Pecorino Romano sauce  
 \*Add guanciale · 25 \*Add artichokes · 25  
 \*Add truffle · 95

#### RAVIOLO RICOTTA E SPINACI · 230 / 270

Fresh spinach and ricotta ravioli with butter and sage

#### RAVIOLO OF THE MONTH

RAVIOLI TOMA E TARTUFO · 230 / 270  
 Toma cheese and truffle filled fresh raviolo with butter and herbs

#### TAGLIATELLE TARTUFO · 300 / 355

Fresh tagliatelle with black truffle

## SECONDI

#### CAVOLO GRIGLIATO CON MIELE E NOCCIOLE · 195

Grilled pointed cabbage with roasted hazelnuts and honey. Served on a chickpea cream

#### MERLUZZO IMPANATO · 265

Panko breaded and deep fried cod with grilled vegetables and potato mille feuille. Served with a garlic and dried tomato sauce

#### ENTRECOTE RUCOLA E GRANA · 305

Grilled beef entrecote, served with arugula and Grana Padano

#### SPIEDONE DEL MACELLAIO CON PATATE · 305

Meat skewer with sausage, entrecote and pork capocollo, served with crunchy fried potatoes

## INSALATE

#### CAPRESE · 155

Datterino tomatoes, buffalo mozzarella, extra virgin olive oil and basil

#### INSALATA CASARA · 185

Grilled radicchio and taleggio salad with tomatoes, carrots, fennel and cucumber. Served with honey and walnuts

#### INSALATA REGINA · 185

Grilled chicken thigh fillet salad with tomatoes, carrots, fennel, cucumber and pumpkin seeds. Served with focaccia and rosemary dressing

#### INSALATA TONNARA · 195

Tuna salad with tomatoes, carrots, fennel, cucumber and pumpkin seeds. Served with our salsa verde

## DOLCI

#### TIRAMISÙ · 105

Savoiardi biscuits, mascarpone cream, coffee and cocoa powder

#### TIRAMISÙ AL PISTACCHIO · 130

Savoiardi biscuit, pistachio and mascarpone cream. Topped with pistachio crumbs

#### PIZZA DOLCE · 145

Sweet pizza with chocolate and hazelnut spread, served with powdered sugar and hazelnuts



# VINI

## sparkling wines

	120 ml	750 ml
LA MARCA PROSECCO Glera — Veneto	125	540
PASQUA PROSECCO ROSE EXTRA DRY Glera, Pinot Noir — Veneto	145	680
FRANCIACORTA ROSÉ BRUT DOCG METODO CLASSICO, GIUSEPPE VEZZOLI Pinot Nero — Lombardia	155	730
MAXIMUM BRUT TRENTO DOC METODO CLASSICO, FERRARI Chardonnay — Trentino Alto Adige	155	730
ALTA LANGA LIMITED EDITION FONTANAFREDDA Pinot Nero, Chardonnay — Piemonte	155	730
"SECRET DE FAMILLE" CHAMPAGNE BRUT 1ER CRU METODO CLASSICO MONMARTHE Pinot Nero, Chardonnay, Pinot Meunier — Francia		830

## white wines

	 100 ml	 200 ml	 750 ml
GRILLO SICILIA DOC, BAGLIO DI GRISI Grillo — Sicilia	100	180	540
GRECO DI TUFO DOCG, FEUDI Greco — Campania	110	185	600
PINOT BIANCO BARON LONGO Pinot Bianco — Trentino Alto Adige	110	185	600
MARIN FONTANAFREDDA Riesling, Nascetta — Piemonte	110	185	600
CHARDONNAY TOSCANA IGT, ALBIZZIA, FRESCOBALDI Chardonnay — Toscana	120	190	640
RIBOLLA GIALLA LE VIGNE DI ZAMÒ Ribolla — Friuli Venezia Giulia	120	190	640
GEWURZTRAMINER COLTERENZIO Gewurztraminer — Trentino Alto Adige	125	195	680

## rosé wines

FONTANAFREDDA ROSÉ SOLEROSÉ Nebbiolo, Dolcetto, Barbera — Piemonte	110	185	600
"ALIE" ROSATO TOSCANA IGT, FRESCOBALDI Vermentino, Syrah — Toscana	120	190	680

## red wines

PRIMITIVO "I TRATTURI" SAN MARZANO Primitivo — Puglia	100	180	540
VALPOLICELLA RIPASSO, PASQUA Corvina, Corvinone, Rondinella — Veneto	110	185	600
BARBERA D'ALBA SUPERIORE DOC, BORGOGNO Barbera — Piemonte	120	190	680
CHIANTI RUFINA RISERVA, FRESCOBALDI Sangiovese, Cabernet Sauvignon — Toscana	130	200	700
LANGHE NEBBIOLO MIRAFIORE Nebbiolo — Piemonte	135	260	830
BAROLO SERRALUNGA D'ALBA Nebbiolo — Piemonte	150	290	920

# BIRRA E SIDRO

## draft beers

BIRRA MENABREA · 64/82/98 30cl/40cl/50cl 4,8% Light Lager
SHIP FULL OF IPA · 76/98/118 30cl/40cl/50cl 5,8% Ipa
SLEEPY BULLDOG · 76/98/118 30cl/40cl/50cl 4,8% Pale Ale

## bottled beer

MENABREA · 68 33cl 4,8% Light Lager
MENABREA AMBRATA · 68 33cl 5% Dark Lager
PERONI GRAN RISERVA · 98 50cl 6,6% Double malt

## cider

BRISKA DEMI-SEC · 61 33cl 4,5% Semi-dry apple cider
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# COCKTAIL

## l'aperitivo italiano

APEROL SPRITZ · 135 Aperol, prosecco, soda
CAMPARI SPRITZ · 145 Campari, prosecco, soda
NEGRONI SBAGLIATO · 145 Campari, sweet vermouth, prosecco
NEGRONI · 155 Campari, sweet vermouth, gin

## classics

BELLINI · 135 Prosecco, white peach purée
MIMOSA · 135 Sparkling wine, orange juice
VETZ APERITIVO · 145 Vetz, prosecco, soda, lemon zest
MOONLIGHT · 150 Vetz aperitivo, gin, averna, lime juice, sugar syrup, egg yolk
OLD FASHIONED · 150 Bourbon, sugar, angostura
GIN FIZZ · 150 Gin, lemon, egg yolk, sugar, soda
MOJITO · 155 White rum, soda, sugar, lime

## alcoholfree

MIMOSA · 89 Alcohol free prosecco, orange juice
LIMONATA ALLA PESCA · 89 White peach purée, San Pellegrino lemon soda, mint
LIMONATA ROSA · 89 Raspberry purée, San Pellegrino lemon soda, mint

# BIBITE

TOSELLI SPUMANTE · 68/245 12,5cl/75cl	JUICE: APPLE, ORANGE · 35 27,5cl	SAN PELLEGRINO SODA · 42 choose between: orange, red orange, lemon, chinotto eko 20cl
MENABREA ZERO · 55 33cl	SAN PELLEGRINO SPARKLING WATER · 45/65 50cl/75cl	
MOLECOLA / LIGHT · 48 33cl		

# CAFFÈ

ESPRESSO/DOPPIO · 30/38	Add 20 kr and get a hazelnut-chocolate bite to your coffee!
AMERICANO · 38	
CAPPUCCINO · 45	
CAFFÈ LATTE · 48	
MACCHIATO/DOPPIO · 35/40	

# DISTILLATI

LIMONCELLO · 25
AMARO MONTENEGRO · 25
GRAPPA NARDINI BIANCA · 30

# COS'È UNA PIAZZA?

A TRADITIONAL TOWN SQUARE, IN A NON TRADITIONAL WORLD



In Italy, la piazza is the jovial square in the heart of every village, where people meet to shop, eat and drink. It is the place where friends and family come to be all together.

At Eataly, we created La Piazza for the same reason. Stay with us to chat, eat, drink and just be together in the most real way possible, in this virtual-loving world.

Piazza